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***INSTRUCTIONS FOR THE USER**: these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance*

***INSTRUCTIONS FOR THE INSTALLER**: these are intended for the **qualified engineer** who is to install, commission and test the appliance*

1. PRECAUTIONS FOR USE

THIS MANUAL CONSTITUTES AN INTEGRAL PART OF THE APPLIANCE: TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE HOB'S LIFE CYCLE. USERS ARE ADVISED TO READ THIS MANUAL AND ALL THE INSTRUCTIONS IT CONTAINS BEFORE USING THE HOB. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: **COOKING AND HEATING FOODS**; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THOSE STATED ABOVE.

NEVER USE THIS APPLIANCE FOR HEATING ROOMS.

NEVER USE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.

THIS APPLIANCE IS TAGGED UNDER EUROPEAN DIRECTIVE 2002/96/CE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS DIRECTIVE CONTAINS THE REGULATIONS GOVERNING THE COLLECTION AND RECYCLING OF DECOMMISSIONED APPLIANCES THROUGHOUT THE EUROPEAN UNION.

NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.

THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK ARE IN A VISIBLE POSITION INSIDE THE STORAGE COMPARTMENT.
THE NAMEPLATE MUST NEVER BE REMOVED.

NEVER USE METAL SCOURING PADS OR SHARP SCRAPERS; THEY WILL DAMAGE SURFACES.
USE ORDINARY NON-ABRASIVE PRODUCTS WITH THE AID OF WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR CHAMOIS LEATHER.
DO NOT ALLOW SPILLS OF FOODS WITH HIGH SUGAR CONTENT (E.G. JAM) TO DRY INSIDE THE OVEN. IF THEY DRY FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL COATING OF THE INSIDE OF THE OVEN.

The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.

2. DISPOSAL INSTRUCTIONS - OUR ENVIRONMENT POLICY

Our products are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to cooperate by disposing of the packaging properly. Contact your local dealer or the competent local organisations for the addresses of collection, recycling and disposal facilities.
Never leave all or part of the packaging lying around. Packaging parts, and especially plastic bags, may represent a suffocation hazard for children.

Your old appliance must also be disposed of properly.
Important: deliver the appliance to your local organisation authorised to collect scrapped appliances. Proper disposal allows the intelligent recovery of valuable materials.

Before scrapping your appliance it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside the oven during play. Also, cut the power supply lead and remove it and the plug.

3. SAFETY PRECAUTIONS

SEE INSTALLATION INSTRUCTIONS FOR SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND FOR VENTILATION FUNCTIONS.
IN YOUR INTEREST AND TO ENSURE YOUR SAFETY, BY LAW ALL ELECTRIC APPLIANCES MUST ONLY BE INSTALLED AND SERVICED BY QUALIFIED STAFF, IN ACCORDANCE WITH THE RELEVANT REGULATIONS.
OUR APPROVED INSTALLATION ENGINEERS GUARANTEE YOU A JOB WELL DONE.
GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.

THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE RELEVANT REGULATIONS.
THE POWER SUPPLY SOCKET MUST BE ACCESSIBLE EVEN AFTER THE APPLIANCE HAS BEEN BUILT-IN.
NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD.

THIS APPLIANCE MUST NEVER BE INSTALLED ON A STAND.

THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.

IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. IF THE APPLIANCE FAILS TO OPERATE, DISCONNECT IT FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE. **NEVER ATTEMPT TO REPAIR THE APPLIANCE.**

NEVER PLACE PANS WITH BOTTOMS WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE HOB GRIDS.

NEVER USE PANS OR GRIDDLE PLATES WHICH PROJECT BEYOND THE OUTSIDE EDGE OF THE HOB.

NEVER PLACE FLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.

THE APPLIANCE BECOMES VERY HOT DURING USE. TAKE CARE NEVER TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

ALWAYS KEEP HOLD OF THE HOB'S GLASS LID WHEN LOWERING IT.
WARNING: THE GLASS LID MAY SHATTER IF OVERHEATED.
TURN OFF ALL THE BURNERS AND WAIT FOR THEM TO COOL BEFORE CLOSING IT.

THE APPLIANCE IS INTENDED FOR USE BY ADULTS. KEEP CHILDREN AT A SAFE DISTANCE AND NEVER ALLOW THEM TO PLAY WITH IT.
WHEN THE GRILL IS IN OPERATION, ACCESSIBLE PARTS MAY BECOME VERY HOT: **KEEP CHILDREN AT A SAFE DISTANCE**.

AFTER EACH USE, ALWAYS CHECK THAT THE CONTROL KNOBS ARE TURNED TO THE (OFF) POSITION.

BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

GB-IE

THESE INSTRUCTIONS ONLY APPLY TO THE COUNTRIES OF DESTINATION WHOSE IDENTIFICATION SYMBOLS ARE LISTED ON THE COVER OF THIS MANUAL.

The manufacturer declines all responsibility *for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.*

4. INTENDED USE OF THE APPLIANCE

The appliance is specifically constructed for domestic use and is therefore suitable for cooking and heating foods. The appliance has not been designed or manufactured for professional use. Smeg declines all responsibility for damage deriving from improper use of the appliance.

Warning:
the manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.

5. GETTING TO KNOW YOUR APPLIANCE

1 CONTROL PANEL

2 OVEN COMPARTMENT

3 OVEN FAN

4 OVEN LIGHT

5 OVEN DOOR

6 OVEN DOOR HANDLE

7 OVEN SHELF AND TRAY RUNNERS

6. BEFORE INSTALLATION

Never leave packaging residues unattended in the home. Separate waste packaging materials by type and consign them to the nearest separate disposal centre.

The inside of the appliance should be cleaned to remove all manufacturing residues. For further information about cleaning, see "12. CLEANING AND MAINTENANCE".

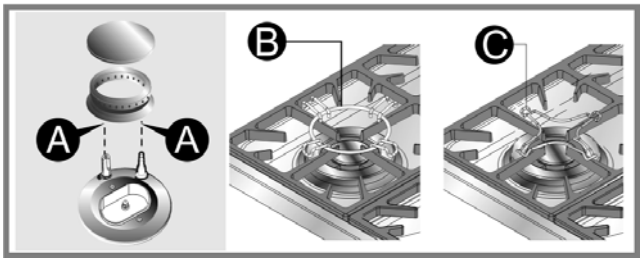
When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells. After an interruption in the electricity supply, the programmer display flashes at regular intervals, showing 0:00. For setting instructions, see point “11. ELECTRONIC PROGRAMMER”.

7. USING THE HOB

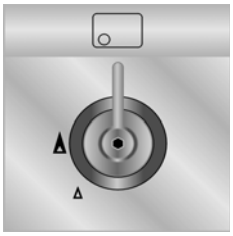
7.1 Lighting the hob burners

*Before lighting the hob burners, check that the flame diffuser rings are correctly in place with their respective burner caps, making sure that the holes **A** in the flame diffusers are aligned with the plugs and thermocouples.*
*Before lighting the burners **lift the glass lid**; before closing it again, turn off all the burners and wait for them to cool.*

*The optional pan stand **B** is for use with woks.*
*To prevent damage to the hob, the cooker comes complete with a raised pan stand **C** for use underneath pans more than 26 cm in diameter.*
*The pan stand **C** supplied is for use even with small pans.*



The burner it controls is shown next to each knob.
The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the minimum flame symbol Δ, until the burner lights. On models equipped with valves, once the burner has ignited, keep the knob pressed down for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently.
Wait a few moments and repeat the operation, keeping the knob pressed down for longer. This is not necessary on burners not equipped with thermocouple.

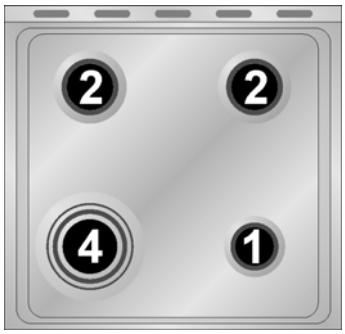


On models with thermocouple, if the burners should go out accidentally a safety device will be tripped, cutting off the gas supply even if the gas tap is open.

7.2 Practical hints for using the hob burners

For better burner efficiency and to minimise gas consumption, use pans with lids of suitable size for the burner, so that flames do not reach up the sides of the pan (see point “7.3 Pan diameters”). Once the contents come to the boil, turn down the flame far enough to prevent the liquid from boiling over. When cooking, to prevent burns or damage to the hob all pans or griddle plates must be placed inside the perimeter of the hob. All pans must have smooth, flat bottoms. Take the greatest care when using fats or oils since they may catch fire if overheated. If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.

7.3 Pan diameters



BURNERS	MIN. AND MAX. Ø (IN CM.)
1. Auxiliary	12 - 14
2. Semirapid	16 - 24
4. Triple Flame	18 - 26

8. CONTROL PANEL

All the cooker's control and monitoring devices are placed together on the front panel. The table below provides the key to the symbols used.

THERMOSTAT KNOB

FUNCTION SELECTOR KNOB

FRONT LEFT-HAND BURNER

REAR LEFT-HAND BURNER

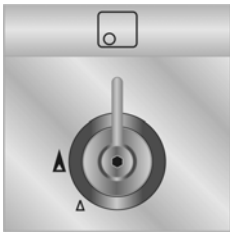
REAR RIGHT-HAND BURNER

FRONT RIGHT-HAND BURNER

If the cooker is equipped with an electronic programmer, before using the oven check that the symbol appears on the display; see point "11. ELECTRONIC PROGRAMMER".

HOB BURNER CONTROL KNOB

To light the flame, press the knob and turn it anti-clockwise to the minimum flame symbol △. To adjust the flame, turn the knob to the zone between the maximum (▲) and the minimum (△) settings. To turn off the burner, turn the knob to the appropriate position.



THERMOSTAT KNOB

The cooking temperature is set by turning the knob clockwise to the value required, between **50**° and **275**°C.
The orange light comes on to indicate that the oven is heating up. This light goes out when the set temperature is reached. When it flashes at regular intervals, the temperature inside the oven is being kept constantly at the set level.

FUNCTION SELECTOR KNOB

The electric oven's various functions are suitable for different cooking modes. After selecting the function required, set the cooking temperature using the thermostat knob.

- TOP AND BOTTOM HEATING ELEMENTS
- GRILL
- SMALL GRILL + ROTISSERIE ELEMENT
- BOTTOM HEATING ELEMENT
- TOP AND BOTTOM HEATING ELEMENTS + FAN
- GRILL ELEMENT + FAN
- BOTTOM HEATING ELEMENT + FAN
- FAN HEATING ELEMENT
- TOP+BOTTOM HEATING ELEMENTS + FAN HEATING ELEMENT
- AUTOMATIC CLEANING CYCLE (PYROLYSIS)

DOOR INTERLOCK WARNING LIGHT

During the automatic (Pyrolysis) cleaning cycle, this light comes on to indicate that the oven door interlock has been activated.

9. USING THE OVEN

In models with electronic programmer, before using the oven, check that the display is showing the symbol.

9.1 Precautions and General Advice

When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells. After an interruption in the electricity supply, the programmer display flashes at regular intervals, showing 0:00. For setting instructions, see point “11. ELECTRONIC PROGRAMMER”.

Oven accessories which may come into contact with foods are made from materials compliant with EEC directive 89/109 of 21/12/88 and national relevant regulations.

During cooking, do not cover the bottom of the oven with aluminium or tin foil, and do not place pans or trays on it; this may damage the enamel coating. If you wish to use greaseproof paper, position it so that it does not interfere with the hot air circulation inside the oven.

To avoid unpleasant contact with any steam inside the oven, open the door in two stages: hold it half-open (about 5 cm) for 4-5 seconds, then open it completely. If you have to carry out any procedures on foods, leave the door open for as short a time as possible to prevent a drop in the oven temperature which will impair the cooking results.

9.2 Cooling fan system

The appliance is equipped with a cooling system which comes into operation a few minutes after the oven is lit. Operation of the fan generates a normal air flow which comes out from the rear of the hob and may continue for a short time even after the oven is turned off.

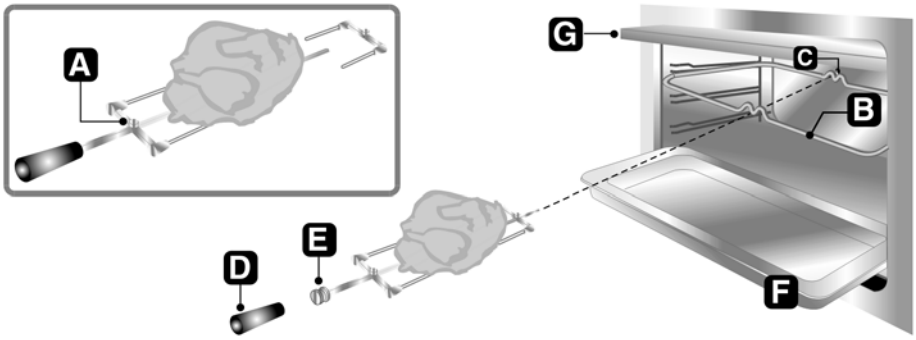
9.3 Using the electric grill

For short cooking procedures, such as final browning of cooked meat, select the static grill function or and turn the thermostat knob to the maxium temprature setting. The fan grill function (on some models only) allows real cooking processes to be carried out, thanks to the forced fan system that ensures the heat penetrates inside the food. For this type of cooking operation, select the fan grill function and use the function selector knob to set the ideal cooking temperature (in all cases no more than 200°C).

9.3.1 Using the rotisserie

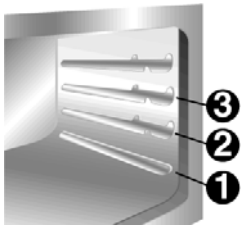
The grill function allows cooking in combination with the rotisserie. Fit the spit rod into the rotisserie bushing, select the function and turn the thermostat knob to the temperature required. (never exceed 200 ° C).

Prepare the rotisserie rod with the food, tightening the screws **A** of the prongs. Fit the frame **B** onto the second runners from the bottom. Remove the handle **D** and position the rotisserie rod so that the pulley **E** is still in the guides on the frame **B**. Push the frame **B** fully in until the tip of the rotisserie rod enters the hole **C** on the rear wall of the oven. Place a basin **F** on the bottom bottom shelf and pour a little water into it to prevent smoke from forming.



9.4 How to use the grill

When the oven has lit (the red light comes on to confirm this), leave it to heat up for 5 minutes before placing foods inside.
Seasonings should be added to foods before cooking. Foods should also be coated with oil or melted butter before cooking. Use the oven tray to collect juice.
The foods for cooking must be placed on the oven shelf, which is then placed on one of the runners fitted in the various types of ovens, following the guidelines below:



FOODS	SHELF ON RUNNER
Flat, thin pieces of meat	3
Rolled roasts	2 - 3
Poultry	2 - 3

9.5 ATTENTION

- Grilling processes must never last more than 60 minutes.
- The oven door must be closed during grill and grill + rotisserie cooking operations.
- To prevent hazardous overheating, the appliance's glass lid must always be raised when using the oven or grill.
- Accessible parts may be very hot during and after use of the grill; keep children well away from the appliance.
- During rotisserie cooking operations, one of the pans supplied with the cooker should be placed on the bottom of the oven, on the bottom runners, to collect any grease and fat produced.
- When using the oven, remove all unused pans and shelves from its interior.
- During cooking, do not cover the bottom of the oven with aluminium or tin foil, and do not place pans or trays on it; this may damage the enamel coating. If you wish to use greaseproof paper, position it so that it does not interfere with the hot air circulation inside the oven.

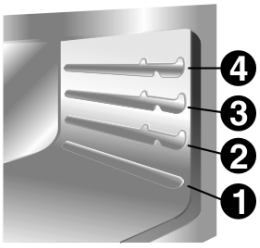
9.6 Storage section (only on some models)

The storage compartment is in the bottom of the cooker, underneath the oven. To open it, pull on the top of the door.
Never use it to store flammable materials such as rags, paper, etc.; it is intended to take the appliance's metal accessories only.

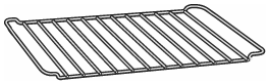
Never open the storage compartment when the oven is on and still hot. The temperatures inside it may be very high.

10.ACCESSORIES AVAILABLE

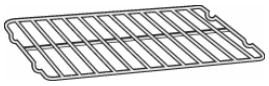
The oven is fitted with 4 runners for placing trays and shelves at different heights.



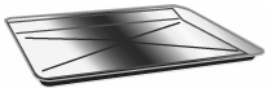
Oven shelf: for cooking food on plates, small cakes or roasts or foods requiring light grilling.



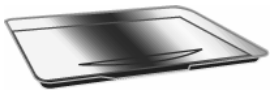
Tray grid: for placing on top of a tray for cooking foods which may drip.



Oven tray: useful for collecting fat from foods placed on the grid above.



Baking tray: useful for cooking cakes, pizza and confectionery.



Rotisserie rod: useful for cooking chicken, sausages and all foods which require uniform cooking over their entire surface.

Rotisserie frame: for fitting onto the **oven** runners before the rotisserie rod is used.

Chromium-plated gripper: useful for removing hot shelves and trays.

Stainless steel back panel: useful for disposal of cooking and pyrolysis fumes. For use only in combination with hood model KD70X-1.

Not all accessories are provided on some models.

Optional accessories

The bottom plinth and self-cleaning oven liners can be ordered through our Authorised Service Centres.

11.ELECTRONIC PROGRAMMER

LIST OF FUNCTIONS

TIMER BUTTON

COOKING DURATION BUTTON

END OF COOKING BUTTON

VALUE DECREASE BUTTON

VALUE INCREASE BUTTON

11.1 Setting the time

When the oven is used for the first time, or after an interruption in the electricity supply, the display flashes at regular intervals, showing 0:00. Press the and keys together, and at the same time press the value variation keys – or +: this will increase or decrease the setting by one minute for each pressure.
Press one of the two value modification keys until the current time appears.

Before each programmer setting, switch on the function and set the temperature required.

11.2 Semiautomatic cooking

This function only switches the oven off automatically at the end of the cooking time. Press the key and the display will light up showing the figures 0:00; keep it pressed, and at the same time use the value modification keys – or + to set the cooking duration.
When the key is released, the count of the programmed cooking duration will start and the display will show the current time together with the symbols **A** and .

11.3 Automatic cooking

This function switches the oven on and off in fully automatic mode.
Press the key and the display will light up showing the figures 0:00; keep it pressed, and at the same time use the value modification keys – or + to set the cooking duration.
Press the key and the display will show the sum of the current time plus the cooking duration: keep it pressed, and at the same time use the value modification keys – or + to set the cooking end time.
When the key is released, the count of the programmed cooking duration will start and the display will show the current time together with the symbols **A** and .

After the setting, to view the cooking time left press the key; to view the cooking end time press the key. The logic prevents the setting of incompatible values (e.g. the timer will not accept a cooking end time with a duration which is too long for this value).

11.4 End of cooking

At the end of the cooking time the oven will switch off automatically and simultaneously a buzzer will start to sound in on-off mode.
After the buzzer is stopped, the display will return to showing the current time together with the symbol, indicating that the oven is again ready for use in manual mode.

11.5 Timer

The programmer can also be used as an ordinary timer. Press the key and the display will show the figures 0:00 ; keep it pressed and simultaneously press the value modification keys − or +. When the key is released the programmed count will start and the display will show the current time and the symbol

After the setting, to display the time left press the key.
In timer mode, the system will not cut out operation of the oven at the end of the set time.

11.6 Adjusting the buzzer volume

The buzzer volume can be varied (3 settings) while it is in operation by pressing the − key.

11.7 Stopping the buzzer

The buzzer stops automatically after seven minutes. It can be stopped in manual mode by pressing the and keys together. To switch off the oven, return all the knobs to the 0 setting in sequence.

11.8 Deleting the data set

With the program set, keep the key of the function for deletion pressed, while at the same time setting the value 0:00 by pressing the value modification keys − or +. The programmer will interpret deletion of the duration as the end of cooking.

11.9 Modifying the data set

The cooking data set can be modified at any moment by pressing the function key and at the same time using the value modification keys − or +.

12.CLEANING AND MAINTENANCE

12.1 Cleaning stainless steel

To keep stainless steel in good condition, it must be cleaned regularly, after each time the cooker is used, after leaving it to cool down.

12.2 Routine daily cleaning

When cleaning and caring for stainless steel surfaces, always use **only** specific products which do not contain abrasives or chlorine-based acids.
Instructions for use: pour the product onto a damp cloth and wipe over the surface, then rinse thoroughly and dry with a soft cloth or chamois leather.

12.3 Food stains or spills

Never use metal scouring pads or sharp scrapers; they will damage surfaces.
Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or chamois leather.

Do not allow spills of foods with high sugar content (e.g. jam) to dry inside the oven. If they dry for too long, they might damage the enamel coating of the inside of the oven.

12.4 Cleaning the hob components

12.4.1 The glass lid

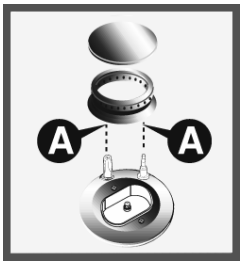
If liquids are spilt onto the closed lid, wipe them off carefully with a cloth before opening it.

12.4.2 The pan stands

Remove the pan stands and wash them in warm water with a non-abrasive detergent, taking care to remove all deposits. Put them back on the hob.
The continuous contact between the pan stands and the flame may cause deterioration in the enamel in the areas exposed to heat over time. This is an absolutely natural phenomenon which does not impair this component's operation at all.

12.4.3 The burner caps and flame diffuser rings

The burner caps and flame diffuser rings can be removed for easier cleaning; wash them in hot water and non-abrasive detergent, taking care to remove all deposits, and wait for them to **dry completely.**

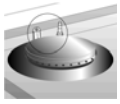


WARNING: never wash these components in the dishwasher.
They may be left to soak in hot water and detergent.

Replace the flame diffuser rings, checking that they are correctly in place with their respective burner caps, making sure that the holes **A** in the flame diffusers are aligned with the plugs and thermocouples.

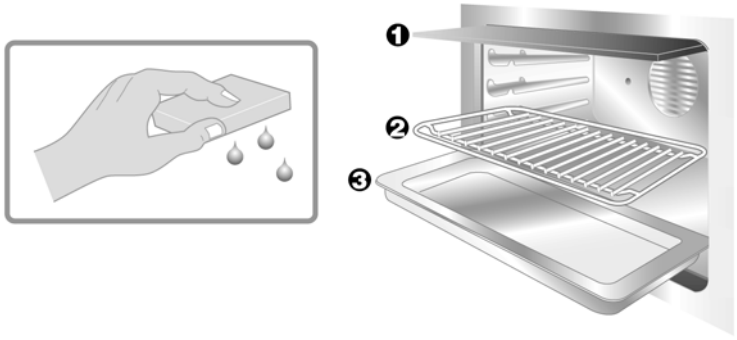
12.4.4 The plugs and thermocouples

For best performance, on the relevant models the ignition plugs and thermocouples must always be kept thoroughly clean. Check them frequently and if necessary clean them with a wet cloth. Remove any dry residues with a wooden toothpick or a needle.



12.5 Cleaning the oven

To keep the oven in good condition, it must be cleaned regularly, after allowing it to cool down. Remove all removable parts.



- Clean the oven shelves with hot water and non-abrasive detergents, rinse and dry.
- **Never use a jet of steam for cleaning the inside of the oven.**

12.6 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and ordinary detergent.

12.7 Pyrolysis: automatic oven cleaning

Pyrolysis is an automatic high-temperature cleaning procedure which causes dirt to dissolve.

Before starting the automatic cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations inside.

A door interlock device means that the door cannot be opened during the procedure.
if the oven is installed underneath a hob, make sure that the burners or electric plates remain off during the automatic cleaning cycle.

12.8 Before starting the automatic cleaning cycle

Pyrolysis may be carried out at any time of the day or night (if you wish to benefit from the lower cost of electricity overnight).
Before proceeding, check the following:

- **only the confectionary tray, the oven tray and the roof liner may be left inside the oven** since they will withstand the high temperatures of the pyrolysis process; all the other accessories must be removed from inside the oven;
- remove the most obvious dirt (cleaning it by Pyrolysis would take too long);
- make sure that the oven door is firmly closed;
- when setting the cleaning cycle duration, refer to the chart below:

	LIGHT DIRT	MEDIUM DIRT	HEAVY DIRT
CLEANING DURATION:	90 MIN.	120 MIN.	180 MIN.

During the first automatic cleaning cycle unpleasant smells may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first cleaning cycle.

During the automatic cleaning cycle the fans make more noise because they are running at higher speed. This is an absolutely normal function, intended to provide more effective heat dispersal. At the end of the pyrolysis process the fans continue to run automatically for long enough to prevent overheating of the sides of the cabinet and the front of the oven.

12.9 Programming the automatic cleaning cycle

Turn the function selector knob to the **P** symbol to start the pyrolysis cycle. The orange thermostat light comes on, followed a few minutes later by the red "door interlock" light to indicate that the appliance's door has been locked because of the high temperature inside. As soon as the function selector knob is turned to **P**, the display shows P1 30 to indicate that the pyrolysis cycle will start immediately and will last an hour and a half. The duration of the pyrolysis cycle can be increased up to a maximum of 3 hours. To do this, after the pyrolysis cycle starts press the key followed within a few seconds by the value variation keys − or +. A few seconds after the last key is pressed, the display will show the letter **P** followed by the pyrolysis duration just set, and the letter A will stop flashing. After starting the pyrolysis procedure, and modifying its duration as just described if required, the cleaning cycle end time can also be programmed.

Press the key. The letter A will flash on the display, which will also show the sum of the current time plus the duration of the pyrolysis cycle (e.g.: current time: 12.10 - programmed duration: 2.00 - figure shown: 14.10). At this point, press the value variation keys − or + to program the cleaning cycle end time. A few seconds after the last key is pressed, the display will show the current time and the orange light will go out; it will come back on at the present time.

Warning: do not leave anything in the oven during the pyrolysis cycle. Keep children at a safe distance. Take care above all when the start of the cycle is set with a delay from the current time.

Use of the hob is not permitted during the pyrolysis cycle.

13.EXTRAORDINARY MAINTENANCE

Occasionally, the oven will require minor servicing procedures or the replacement of parts subject to wear and tear, such as gaskets, light bulbs, etc. The specific operations for each procedure of this kind are provided below.

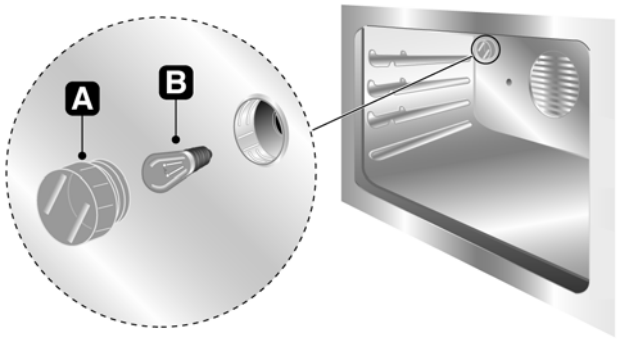
Before carrying out any operation involving access to live parts, disconnect the appliance from the electricity supply.

13.1 Lubricating the gas oven taps and thermostat

Over time, the gas taps and thermostat of the gas oven may become stiff or jam. Clean their insides and change their lubricating grease.
This operation must be carried out by a skilled technician.

13.2 Changing the light bulb

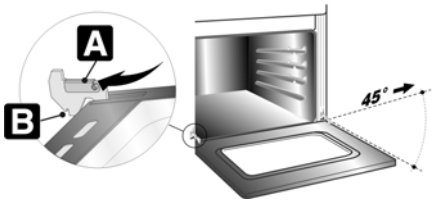
Remove the protective cover **A** by unscrewing it anti-clockwise and replace the bulb **B** with another of the same type (25 W). Replace the protective cover **A**.



Use only light bulbs approved for ovens (T 300°C).

13.3 Removing the door

Fully open the door and turn the hinges **A** to the limit with the aid of a thin-tip screwdriver.
Take hold of the two sides of the door with both hands close to the hinges, then partially close it again to an angle of 45° and remove it.
To reassemble the door, fit the guide **B** back into the oven and replace the hinges **A** in the position shown here, pressing gently with a screwdriver or a suitable tool until you hear them snap into place.

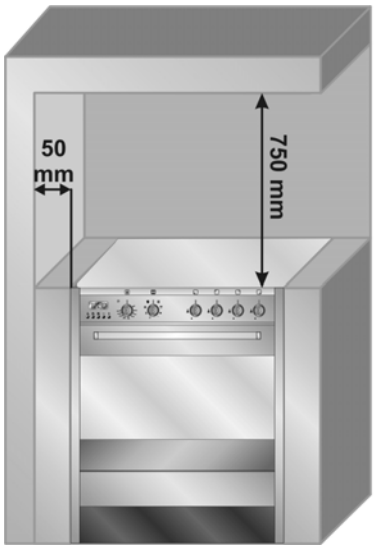


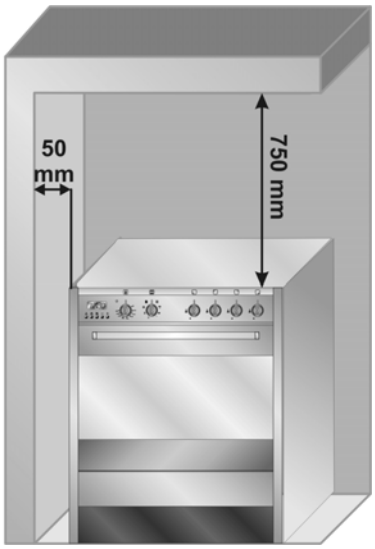
13.4 Removing the gasket

If the oven door gasket requires replacement, contact your nearest authorised service centre.

14.INSTALLING THE APPLIANCE

*It is the law that all gas appliances are installed by **competent persons**. Corgi gas installers are approved to work to safe and satisfactory standards. All gas installation, servicing and repair work must be in accordance with the gas safety regulations 1984 (installation and use) as amended 1990.*
This appliance may be installed next to a wall which is higher than the appliance, with a minimum distance of 50 mm from the side of the appliance, as shown in the diagram showing the correct installation conditions. Any wall cupboards or shelves must be at a distance of at least 750 m above the work surface.





14.1 Electrical connection

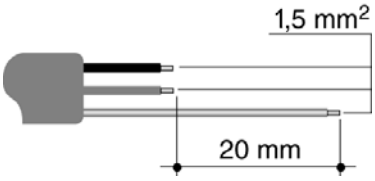
Check that the voltage and size of the power supply line are as specified on the nameplate inside the storage compartment.
This nameplate must never be removed.

If a permanent connection to the electrical mains is used, the appliance's power supply line must be fitted with an omnipolar breaking device with contact breaking gap of at least **3 mm** located in an easily accessible position close to the appliance itself.

The mains connection may be permanent or by means of a plug and socket. If a plug and socket connection is used, suitable cable compliant with the relevant standards must be used. For each type of connection, the appliance must always be connected to earth. Before connecting it, check that the power supply line is properly earthed. The use of reductions, adapters or junctions is not recommended.

Operation at 220-240 V~: use a H05RR-F / H05RV2V2-F three-wire cable (cable of 3 x 1.5 mm^2).

The earth wire (yellow-green) must be at least 20 mm longer than the other wires at the end for connection to the appliance.



The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance.

14.2 Room ventilation

The room containing the appliance should have an air supply in accordance with B.S. 5440 part 2 1989.

1 All rooms require an opening window or equivalent, and some rooms will require a permanent vent as well.
2 For room volumes up to 5 m^3 an air vent of 100 cm^2 is required.
3 If the room has a door that opens directly to the outside, and the room exceeds 1 m^3 no air vent is required.
4 For room volumes between 5 m^3 and 10 m^3 an air vent of 50 cm^2 is required.
5 If there are other fuel burning appliances in the same room B.S. 5440 part 2 1989 should be consulted to determine the air vent requirements.
6 This appliance must not be installed in a bed sitting room of less than 20 m^3 or in a bathroom or shower room.

Windows and permanent vents should therefore not be blocked or removed without first consulting a Corgi gas installer. **Failure to install appliances correctly is dangerous and could lead to prosecution.**

14.3 Combustion gas discharge

Combustion gases must be discharged by means of hoods connected to a flue with reliable natural draught, or a fan extraction system. An effective extraction system requires careful design by an authorised specialist, and must comply with the regulation distances and positions. After installation, the engineer must issue a certificate of compliance.

14.4 Gas connection

Installation using a rubber hose compliant with the relevant regulations must be carried out in such as way that the length of the pipeline does not exceed 1.5 metres; make sure that the hose does not touch moving parts or become crushed. The inside diameter of the pipe must be 8 mm for LIQUID GAS and 13 mm for NATURAL GAS and TOWN GAS.

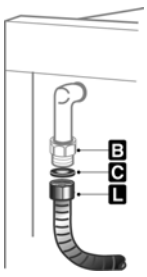
Check that all the conditions listed below are met:

- the hose must be fixed to the hose connector with a safety band clamp;
- the hose does not touch hot surfaces at any point (max. 50 °C);
- there are no traction forces or stresses acting on the hose and there are no tight bends or kinks along its length;
- the hose does not touch sharp components or edges;
- if the hose is not perfectly gastight and causes gas leaks, **do not attempt to repair it**: replace it with a new hose;
- check that the hose's expiration date, screen-printed on it, has not been passed.

CONNECTION USING A RUBBER HOSE COMPLIANT WITH THE RELEVANT STANDARDS IS ONLY PERMITTED IF THE HOSE IS ACCESSIBLE FOR INSPECTION ALONG ITS ENTIRE LENGTH.

14.4.1 Natural and town gas connection

Make the connection to the appliance using flexible bayonet style hose in accordance to B.S. 669. The hose connection at the rear of the appliance has a ½" BSP internal thread. Please use seal **C** between the flexible connection **L** and the appliance supply tube **B**. When making the connection, make sure that no stress of any kind is applied to the cooker and that the hose does not touch any sharp edges. **If connecting to LPG the bayonet hose must have red bands on it.**



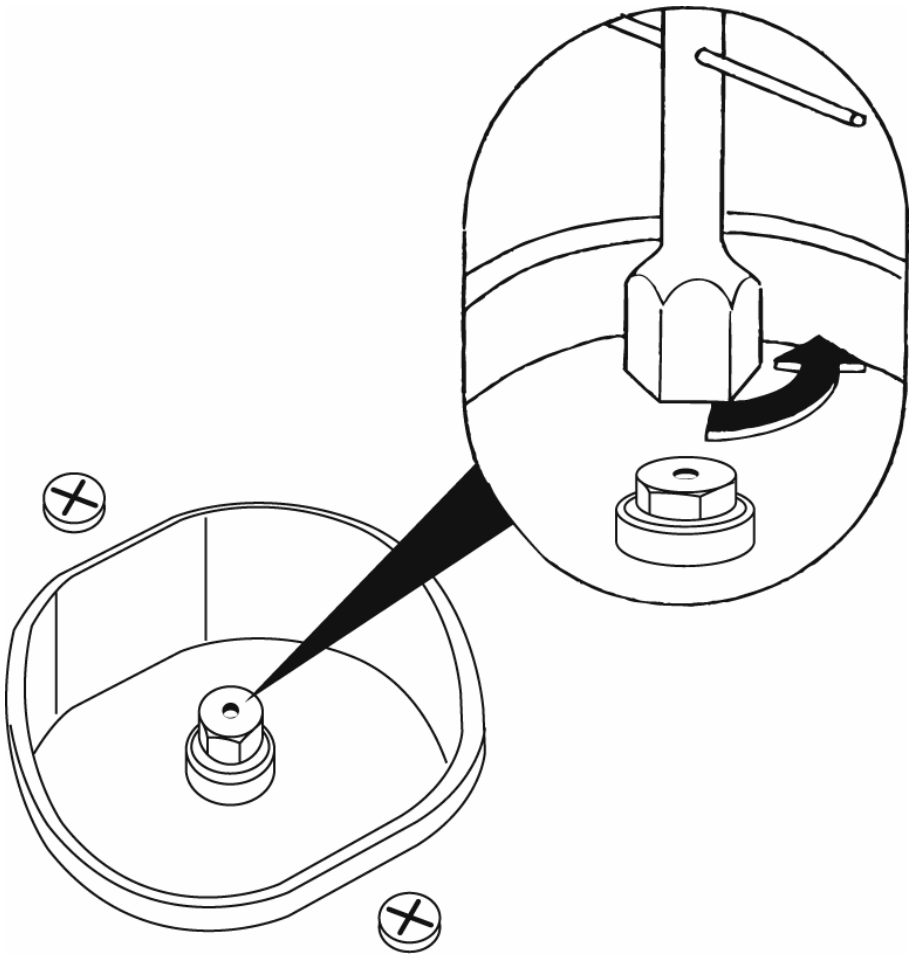
15.ADAPTING TO DIFFERENT TYPES OF GAS

Before carrying out the operations described below, disconnect the appliance from the electricity supply.

The appliance is tested with **natural gas G20 (2H)** at the pressure of 20 mbar. If it is to be used with other types of gas, the burner nozzles have to be changed and the gas tap adjusted to set the minimum flame. To replace the nozzles, proceed as described below.

15.1 Changing the hob nozzles

7 Remove the pan stands, all the burner caps and the flame diffuser rings
8 Use a 7 mm socket wrench to unscrew the burner nozzles;
9 Replace the burner nozzles depending on the type of gas to be used (see point “15.2 Burner and Nozzle Data Tables”).
10 Put the burners back into place correctly.

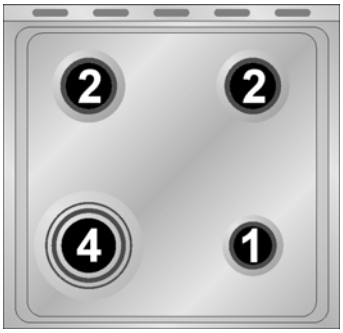


15.2 Burner and Nozzle Data Tables

Burner	Rated heat capacity (kW)	BOTTLED GAS - G30/G31 30/37 mbar				
		Nozzle diameter 1/100 mm	By-pass 1/100 mm	Net heat capacity (W)	Net g/h G30	Net g/h G31
Auxiliary	1.0	50	30	350	72	71
Semirapid	1.75	65	33	450	127	125
Triple Flame	3.2	91	65	1500	233	229

Burner	Rated heat capacity (kW)	NATURAL GAS – G20 20 mbar	
		Nozzle diameter 1/100 mm	Net heat capacity (W)
Auxiliary	1.0	72	350
Semirapid	1.75	97	450
Triple Flame	3.2	125	1500

15.3 Hob burner layout



BURNERS	min. and max. Ø (in cm)
1. Auxiliary	12 - 14
2. Semirapid	16 - 24
4. Triple Flame	18 - 26

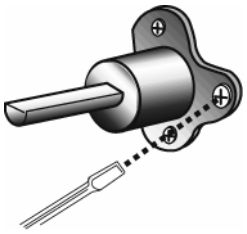
16.FINAL OPERATIONS

After changing the nozzles, put the pan stands, the burner caps and flame diffuser rings back in place.

After adjusting for use of a gas other than the gas used for testing the appliance, replace the gas setting label on the appliance with the label for the new gas. The label is supplied in the bag with the nozzles.

16.1 Adjusting the hob burner minimum for town gas and natural gas

Light the burner and turn it to the minimum setting ▲. Remove the gas tap knob and adjust the regulator screw beside the tap rod until an even minimum flame is obtained.
Put the knob back in place and check the stability of the burner flame (the flame must not go out when the knob is turned quickly from the maximum to the minimum setting). Repeat the operation on all the gas taps.



On models equipped with valves, keep the knob pressed down on the minimum setting for a few seconds to keep the flame alight and prime the safety device.

16.2 Adjusting the hob burner minimum for bottled gas

To adjust the minimum level when using bottled gas, the adjuster screw beside the tap rod must be turned fully clockwise.
The diameters of the bypasses for each individual burner are stated in point “15.2 Burner and Nozzle Data Tables”. When the adjustment is complete, re-seal the bypasses with paint or another similar material.

16.3 Positioning and levelling the appliance (only on some models)

After making the electrical and gas connections, level the the appliance on the ground by means of its four adjustable feet. For good cooking results, the appliance must be properly levelled.
Depending on the model you have purchased, the foot height adjustment range may vary from 70 to95 mm and from 110 to 160 mm. These heights refer to the distance between the highest point of thefoot (fixed part) and the lowest point (movable part which rests on the floor).